

in the whaler's village



RESERVATIONS 661-4423

on kaanapali beach

appetizers



our house specialty...

crab stuffed mushrooms and
sautéed onions 4.95
*a delicate blend of scallions, parmesan, jack
cheese, white wine and crabmeat, stuffed into
mushroom caps, topped again with melted jack
cheese and served hot with sautéed onions!*

potato skins	3.95
escargots	5.95
oysters (seasonal)	((daily quote)
sashimi	(daily quote)
shellfish cocktail	5.95
scampi sampler	5.95
poached scallops	5.95
french onion soup au gratin ...	3.95

pu pu tray (enough for two) 6.95
we present a tasty assortment of: teriyaki, tempura, and crab wontons.

light suppers

served with a fresh garden salad of mixed greens, and bread.

crab custard quiche	9.95
<i>a light custard, with crab, mushrooms, onions, etc., in a flaky pie crust.</i>	
seafood crepes	9.95
<i>a combination of seafoods, in delicate crepes, topped with hollandaise.</i>	
crab louie salad	10.95
<i>a large salad, lots of sweet crabmeat, topped with louie dressing.</i>	
prime rib sandwich	10.95
<i>a generous slice of roast prime rib served open faced on cheese bread.</i>	
yakitori (chicken teriyaki)	9.95
<i>breast of chicken, lightly marinated in shoyu, and char-broiled.</i>	
carne asáda	10.95
<i>tender strips of filet, marinated and char-broiled; with salsa.</i>	



children's selections



prime rib (4 oz.), rice, vegetable	7.95
fresh fish, baked, rice, vegetable	7.95
teriyaki chicken breast, rice, vegetable	7.95



sweets



naughty hula pie	2.75
<i>macadamia nut ice cream pie, chocolate sauce, and whipped cream.</i>	
homemade island cheesecake	2.75
today's specialty dessert	(daily quote)
chocolate mousse	2.75
beverage95

We welcome MasterCard, VISA and American Express.
Sorry, no personal checks.



dinner entrées



with our entrées, we serve a fresh garden salad of mixed greens; caesar salad (for 2) or a hot spinach salad (for 2), or a soup our chef selects daily, and tonight's vegetable selection, and a basket of breads.

fresh local fish of the day 15.95

selected from these fish caught in local waters

'ula 'ula – known as red snapper or onaga

uku – grey snapper

ahi – the large famous hawaiian deep-sea fish

ulua – also known as pompano

komakamaka – fresh water catfish

ono – also known as wahoo

a'u – swordfish (broadsbill)

opakapaka – pink snapper

mahi-mahi – delicate whitefish



beef

top sirloin steak 14.95

prime rib of beef au jus—thick slice 15.95

teriyaki broiled top sirloin steak 15.95

petite filet mignon—bearnaise 16.95

combination (top sirloin steak and king crab) 18.95



crab

alaskan king crab legs—beer steamed (daily quote)

succulent sweet crabmeat served in the shell, with butter sauce.

crab florentine 13.95

spinach, crab, and cooked in a white sauce, topped with toasted parmesan cheese.

veal oscar 16.95

medallions of veal with crabmeat and asparagus, with sauce bearnaise.

gourmet specialty (daily quote)

a variety of world famous recipes.

crab stuffed fish 16.95

stuffed with crab, celery, mushrooms and maui onions, and baked.



international seafood favorites

teriyaki broiled fish (japan) 15.95

selected from local availability, broiled in a teriyaki, butter sauce.

mahi-mahi (hawaii) 13.95

a delicate hawaiian whitefish, topped with sliced toasted almonds and a touch of coconut.

scampi sauté (italy) 16.95

jumbo shrimp sautéed in tangy garlic butter sauce and served with pasta.

camarones florés (mexico) 15.95

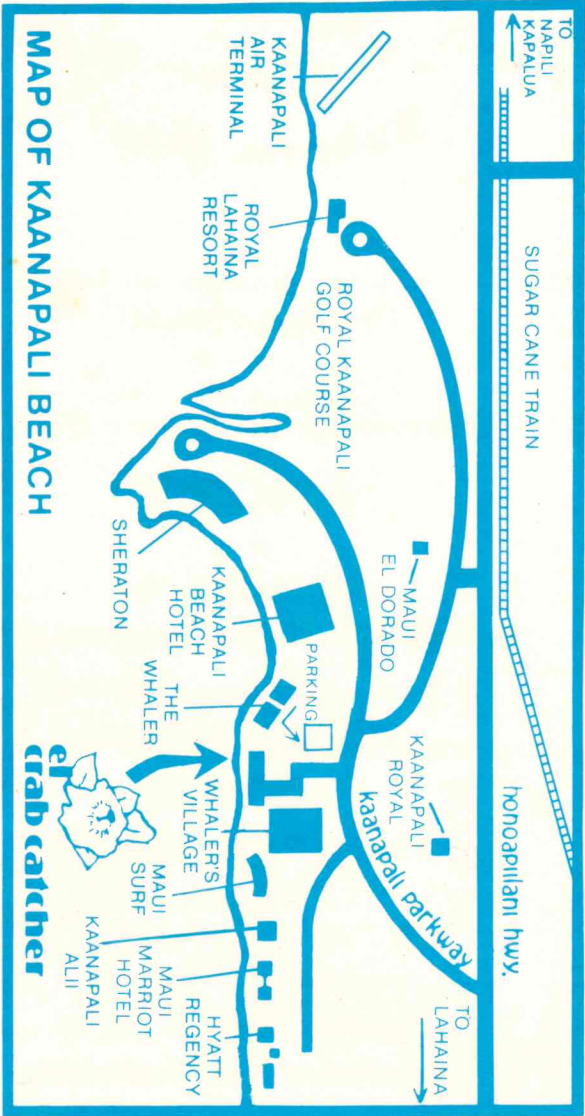
jumbo shrimp wrapped in bacon and broiled; with salsa.

lobster tail (australia) (daily quote)

succulent sweet lobster tail, baked, and served with butter sauce.

abalone (seasonal) (mexico) (daily quote)

the king of the shellfish sautéed and served with butter sauce.



MAP OF KAANAPALI BEACH